

Vegetarian Tasting Menu

Four course 99 pp
Paired wines 69 pp

Charred cucumber

with nori, avocado and shiso

Buffalo milk ricotta agnolotti

with sugar snap peas, butter beans and parmesan

Roast beetroot

with black rice, purple mustard and sweet potato

The Gantry Chocolate Egg

Valrhona Itakuja 55% dark chocolate shell with white chocolate mouse and passionfruit "yolk"

or

Chocolate

dulche de leche, buckwheat and cocoa nibs